

Pillsbury's
DIAMOND ANNIVERSARY
Recipes

CELEBRATING THREE-QUARTERS OF A CENTURY OF FOOD PIONEERING



Roman Quern



Grinding in Bible Times



An Early Pillsbury Mill



Windmill



Old Stone Mill Stone



Old Water Mill

Dear Homemaker:

We know you will enjoy this, our 75th Anniversary booklet, with its choice recipes and snatches of history that send your thoughts back to grandmother's day. We are happy and proud to place this souvenir of our 75 years of progress in your hands.

We are doubly proud — yes, and excited — to tell you the news of even further Pillsbury progress. On this, our 75th Anniversary, we bring to our Pillsbury friends the services of our own Ann Pillsbury, Director of our enlarged, expanded Home Service Department. She and her competent staff of Home Economists invite you to come to them for any assistance in your every homemaking activity.

Pillsbury Mills, Inc.



PILLSBURY Mills, Inc., this year, is seventy-five harvests old.

Three-fourths of a century . . . pioneering, blazing new trails, crossing
new frontiers . . . dedicated to the service of womankind. * * *

So it is that the Pillsbury emblem has become the symbol of a famous
family of fine foods . . . respected and handed down proudly
from mothers to daughters.

WHEN STALWART PIONEERS were transforming a vast wilderness into a great United States, there were constant battles in the very shadow of the wagon train . . . battles with the elements, battles with man and beast. But our forefathers, steadfastly carrying on, built the country they so long had envisioned.

Of such pioneering is America made.

WHEN YOUR PIONEER grandmother and mine, as young mothers, set out for new frontiers in the canvas-covered wagon, they carried with them high courage, a little iron stove and a hand mill.

And Grandmother certainly had need for them all. For courage meant something more to her than fighting off Indians—more than facing long, cold winters and days of loneliness, grasshoppers and crop failures. It meant getting up long before daybreak to crack the ice from the water pail for breakfast gruel, keeping up the courage of the family with a crisp white ruffle at the window—a new birthday dress for sister, cut down from one of Mommy's old ones—and making a cheery Christmas out of practically nothing.

But hardest of all was the job of keeping the family fed. No convenient corner grocery for her, with its shelves of ready-to-eat foods. Sometimes when she came to bake her bread, she found the grain damp; it clogged in the little mill and when the flour finally came out it was dark and heavy—not much with which to bake the daily bread for a man who felled trees and dug stumps—a man who plowed, planted and harrowed with crude, back-breaking tools. Nor for growing children who needed good food for strength and stamina.

But day after day the little mill kept grinding and the

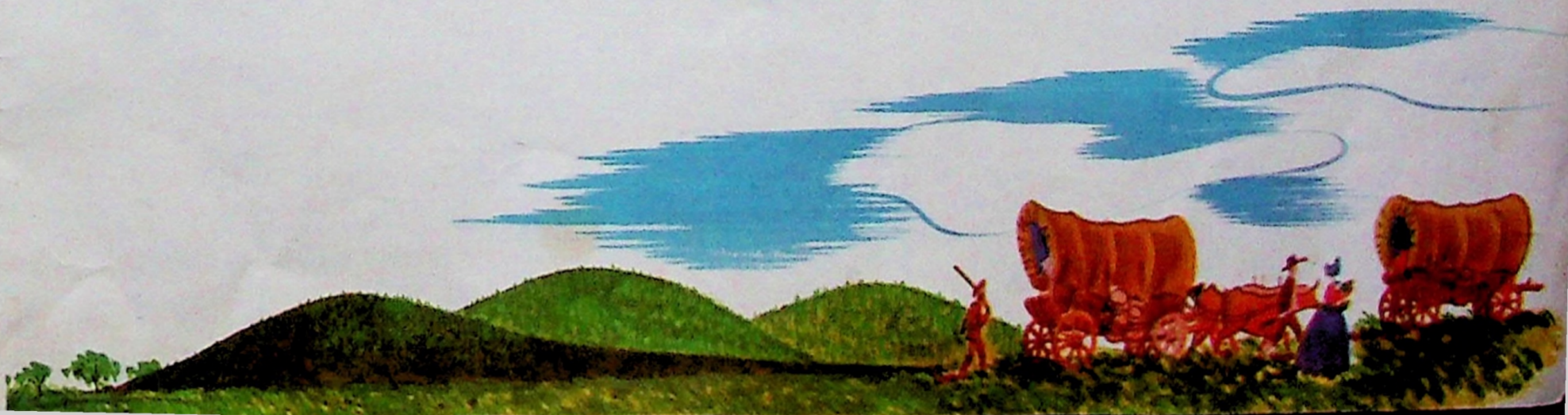
little stove threw its wisp of smoke persistently into the air.

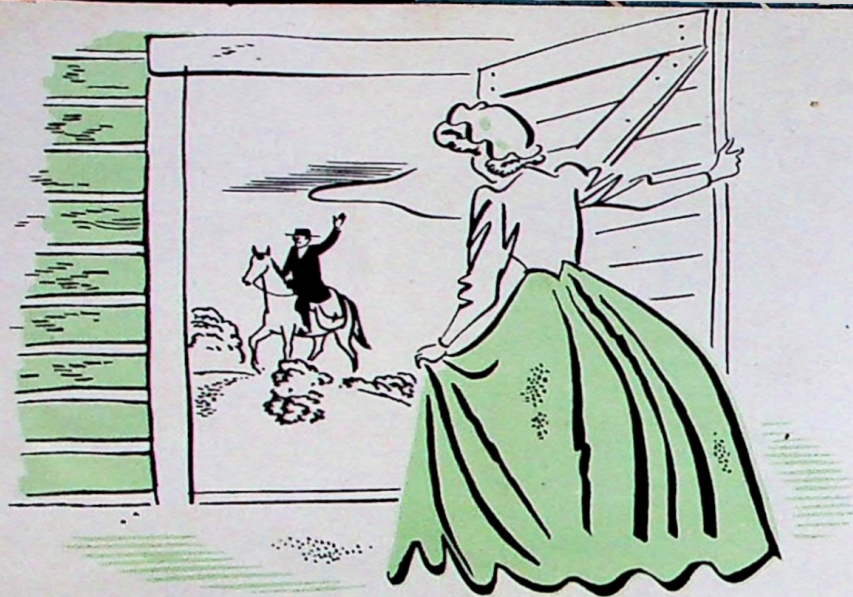
Somehow Grandmother knew that all the trials and worries were just a part of progress—that the future would bring better and easier ways.

And it did.

After the first harvest came the grist miller to relieve her of the task of grinding each day's flour. Then the railroads, carrying people, household goods, food. And news—news of the growing nation, news of fashions, news from back home. But the best news to Grandmother and her pioneer neighbors was the news of improved farm machinery and improved ways of milling wheat . . . for this prairie gold was their exchange for better ways of doing things—for better living. And as one startling invention after another brought better and better ways of living, so the new methods of milling their flinty spring wheat gave them means to buy the new and the better.

Grandmother is a little old lady now, and as she sits enjoying her afternoon coffee and sandwiches she remembers her little iron stove and the tiny hand mill. Seeing her bag of flour in the cupboard, with its familiar "XXXX" on the label—and now with the new word "enriched"—she thinks, "What a long way we pioneers have come together—and what an exciting future lies ahead."





Daisy me! The preacher's come to call and nothing ready for tea!
Grandmother flew to her little cabinet and got her cookbook out—the one with the old Connecticut recipes in it that she had brought from home with her. She ran her finger down the page—"Ginger Bread."
That would be just right. The recipe read:

I always take some flour; just enough flour for the cake I want to make; I mix it up with some buttermilk if I happen to have any of it, just enough for the flour. Then I take some ginger; some like more, some like less. I put in a little salt and pearlash, and then I tell John to pour in molasses till I tell him to stop.

Fine! Now if the wind was in the right direction so the stove would draw, and the wood wasn't too green, why they'd have gingerbread for tea.



CHOCOLATE MOCHA CAKE *Makes three 9-inch layers*

TEMPERATURE: 350° F.

TIME: 30 minutes

- | | |
|--------------------------------|-------------------------------|
| 3 cups sifted PILLSBURY | ¼ cup cocoa |
| SNO SHEEN CAKE FLOUR | ¼ cup shortening |
| 1½ teaspoons baking powder (or | 2¼ cups sugar |
| ¼ teaspoon double-acting) | 3 eggs |
| 1½ teaspoons soda | 1 cup sour milk or buttermilk |
| 1 teaspoon salt | 1½ teaspoons vanilla |
| 1½ teaspoons cinnamon | ¼ cup strong coffee |

1. Sift flour, baking powder, soda, salt, cinnamon and cocoa together three times.
2. Cream shortening. Add sugar gradually, creaming thoroughly.
3. Add eggs, one at a time, beating about one minute after each addition.
4. Add dry ingredients alternately with combined buttermilk and flavoring; beating well after each addition.
5. Add cool coffee; stir until batter is smooth.
6. Turn into greased pans. Bake in moderate oven (350° F.).

SEVEN-MINUTE MOCHA FROSTING

- | | |
|--------------------------------|--------------------|
| 1¼ cups sugar | ½ teaspoon salt |
| 5 tablespoons strong coffee | 2 egg whites |
| ¼ teaspoon cream of tartar (or | 1 teaspoon vanilla |
| 1½ teaspoons light corn syrup) | |

1. Combine first five ingredients in top part of double boiler. Beat slightly to mix.
2. Place over boiling water, beating constantly with rotary egg beater for seven minutes, or until thick.
3. Remove from over boiling water. Add flavoring. Beat until cooled and thick enough to hold its shape.

Makes one loaf cake

TEMPERATURE: 350° F.

- 2 cups sifted PILLSBURY SNO SHEEN CAKE FLOUR
- 3/4 teaspoons baking powder (or 2 1/2 teaspoons double-acting)
- 1/4 teaspoon salt

- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- 1/4 cup sugar

- 1/2 cup brown sugar, firmly packed
- 1/2 cup shortening
- 1/4 cup milk
- 2 eggs
- 1 teaspoon vanilla

The QUICK-WHIP Method—1. Have all the ingredients at room temperature with the shortening soft but not melted. 2. Sift all of the dry ingredients into mixing bowl. 3. Add brown sugar; mix well. 4. Add shortening and 3/4 of the milk. Beat until batter is well blended and glossy (about 1 1/2 minutes). 5. Add remaining milk, eggs and flavoring. Beat until smooth (about 1 1/2 minutes). 6. Pour into well-greased 9x5x3-inch loaf pan. Bake in moderate oven (350° F.) for 50 minutes.

Electric Mixer Directions: Beat at medium speed for same periods of time.

The STANDARD Method—1. Sift flour, baking powder, salt and spices three times. 2. Cream shortening; add sugars gradually, creaming well. 3. Add eggs, one at a time, beating about one minute after each addition. 4. Add dry ingredients alternately with combined milk and flavoring; beat well after each addition. 5. Pour into well-greased 9x5x3-inch loaf pan. Bake in moderate oven (350° F.) for 50 minutes. 6. Frost tops of cooled layers with the following:

MOCHA FROSTING

- 2 tablespoons butter
- 1/4 teaspoon salt

- 2 cups sifted confectioners' sugar

- 3 tablespoons hot strong coffee
- 1 cup chopped nuts

1. Cream butter until soft; add salt. 2. Add sugar alternately with coffee liquid to make a mixture of spreading consistency. 3. Spread on cake and cover with nuts.

SPICE CAKE

TIME: 50 minutes

GOLD AND SILVER ANGEL FOOD CAKE

Makes 9-inch tube cake

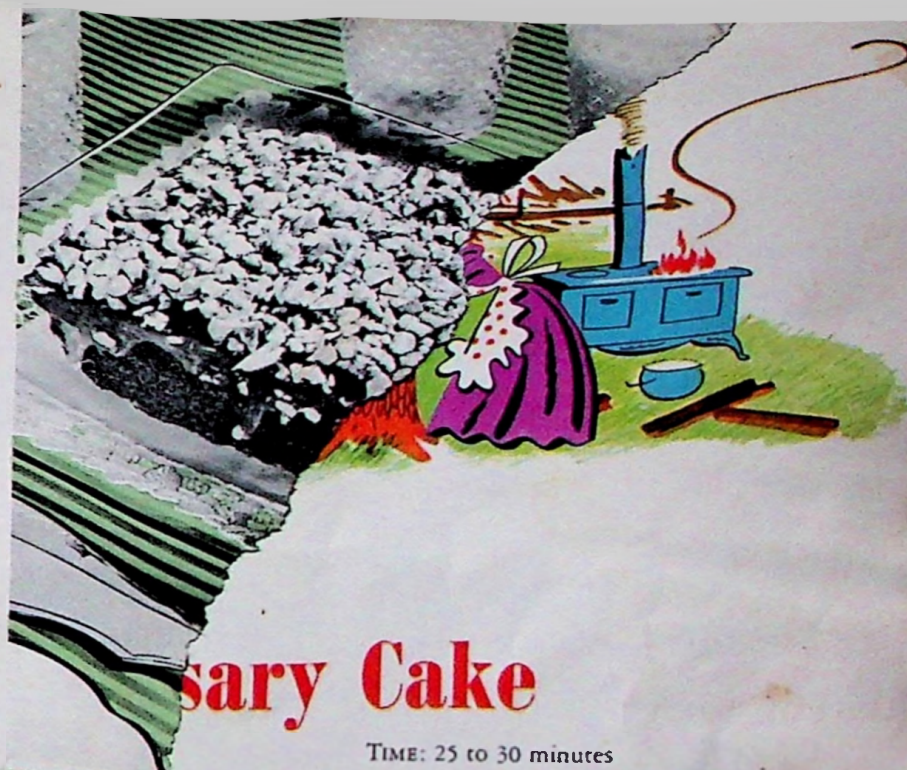
TEMPERATURE: 325° F.

TIME: 60 minutes

- 1/4 cup sifted PILLSBURY SNO SHEEN CAKE FLOUR
- 1/4 cup egg whites
- 1/4 teaspoon salt
- 1/4 teaspoon cream of tartar
- 1 cup sugar

- 2 tablespoons sugar
- 2 tablespoons PILLSBURY SNO SHEEN CAKE FLOUR
- 1/4 teaspoon orange extract
- 3 egg yolks
- 1/4 teaspoon vanilla

1. Sift 1/4 cup flour three times. 2. Beat egg whites and salt together until foamy; sprinkle cream of tartar over surface and continue beating until stiff but not dry. 3. Sprinkle a small amount of sugar over whites. Fold in very gently; continue until all sugar has been added. 4. Sift in flour gradually, folding carefully but thoroughly. 5. Beat 2 tablespoons sugar, 2 tablespoons flour, and orange extract into egg yolks until thick and light in color. Fold into half of batter. 6. Fold vanilla into remaining half of batter. 7. Drop tablespoonfuls of white and yellow batters alternately into ungreased tube or angel food cake pan. 8. Bake in a slow oven (325° F.). 9. Invert pan as soon as taken from oven. Leave until cold.



sary Cake

TIME: 25 to 30 minutes

- 3 eggs
- 1 cup milk
- 1 teaspoon vanilla extract

all after last addition only. 5. Turn into well-greased pans. Bake in moderate oven. Cool before stacking layers together with Fluffy Orange Frosting. Cake may also be made with 2 1/4 cups sifted Pillsbury SNO SHEEN CAKE FLOUR.

- 1/2 teaspoon yellow coloring
- 1 1/2 teaspoons vanilla
- 2 teaspoons grated orange rind

3. Remove from boiling water; add salt; add yellow coloring. Add vanilla and orange rind. 4. Beat until thick and cooled, or until frosting holds its shape.



When Indians swooped down and destroyed the whole village, Grandmother escaped. Undaunted, she dragged her little iron stove from the smoldering ashes, set it up on its feet and fed it wood from the wreckage of her home. The little wheat she managed to save, she ground in the hollowed-out stump of an old tree — pounding it with a cannon ball.



Pillsbury's 75th Anniversary Cake

TEMPERATURE: 375° F.

Makes three 8-inch layers

TIME: 25 to 30 minutes

2½ • cups sifted PILLSBURY'S BEST
Enriched FLOUR
4½ • teaspoons baking powder
(or 3 teaspoons double-acting)

¼ • teaspoon salt
¼ • cup shortening
1 • tablespoon grated orange rind
1½ • cups sugar

3 • eggs
1 • cup milk
1 • teaspoon vanilla extract

1. Sift flour, baking powder and salt together three times. 2. Blend shortening and orange rind. Add sugar gradually, creaming until light and fluffy. 3. Add eggs one at a time; beat about one minute after each addition. 4. Add dry ingredients alternately with combined milk and flavoring; mix well after each

addition; beat well after last addition only. 5. Turn into well-greased layer cake pans. Bake in moderate oven. Cool before frosting. 6. Put layers together with Fluffy Orange Frosting.

NOTE: This cake may also be made with 2¼ cups sifted Pillsbury Sno Sheen Cake Flour.

FLUFFY ORANGE FROSTING

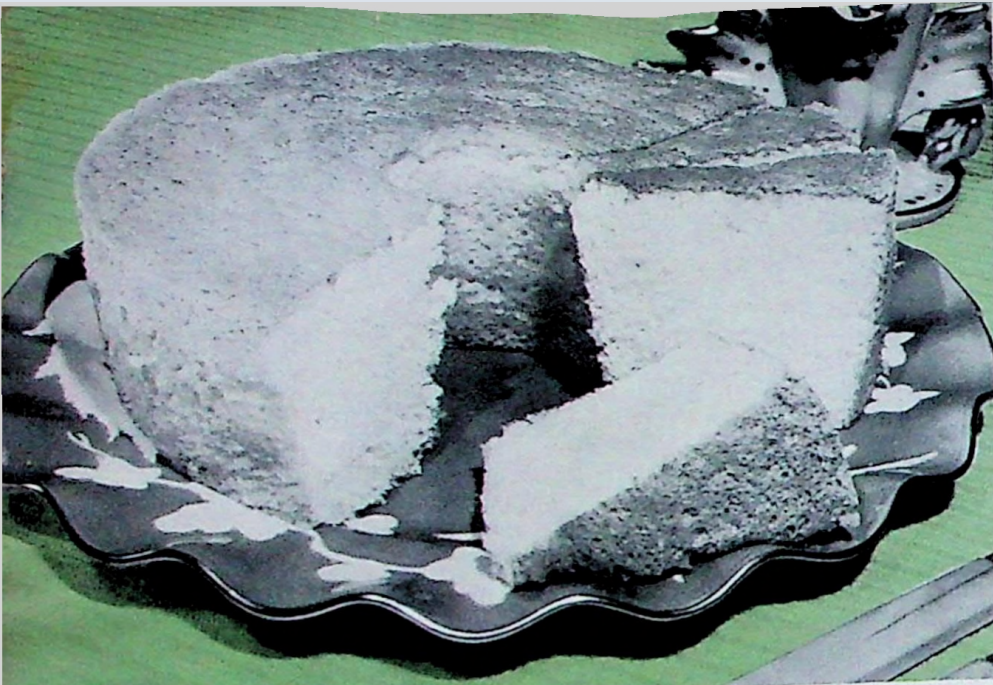
2¼ • cups sugar
7 • tablespoons water

⅛ • teaspoon cream of tartar
3 • egg whites
¼ • teaspoon salt

½ • teaspoon yellow coloring
1½ • teaspoons vanilla
2 • teaspoons grated orange rind

1. Combine first four ingredients in top of double boiler; beat slightly to mix ingredients. 2. Place over rapidly boiling water; beat with rotary beater until mixture will hold a peak

(about 7 minutes). 3. Remove from boiling water; add salt; tint with yellow coloring. Add vanilla and orange rind. 4. Beat until thick and cooled, or until frosting holds its shape.



GOLDEN SPONGE CAKE

Makes 9-inch tube cake

TEMPERATURE: 325° F.

TIME: 1 hour

- 1½ cups sifted PILLSBURY'S BEST Enriched FLOUR*
- 2¼ teaspoons baking powder (or 1¼ teaspoons double-acting)
- ½ teaspoon salt
- ¾ cup cold water

- 1½ teaspoons grated lemon rind
- 3 egg yolks
- 1 cup sugar
- 3 egg whites
- ¼ cup sugar
- 1½ teaspoons lemon juice

1. Sift flour, baking powder and salt together three times. 2. Add water and lemon rind to egg yolks, and beat well (5 minutes) with a rotary egg beater until very light in color and greatly increased in volume. 3. Add 1 cup sugar gradually, beating thoroughly after each addition. 4. Fold in flour mixture a small amount at a time. 5. Beat egg whites until stiff but not dry, adding the remaining sugar gradually, beating well after each addition. Add lemon juice. 6. Fold into egg yolk mixture gently but thoroughly. 7. Pour into an ungreased tube pan and bake in a slow oven (325° F.). 8. Invert pan as soon as taken from oven. Leave until cold. 9. Frost as desired.

NOTE: This cake may be made with 1¼ cups sifted PILLSBURY SNO SHEEN CAKE FLOUR. *If you use SELF-RISING FLOUR omit baking powder and salt.



MERINGUE CUPCAKES

Makes 8 cakes

TEMPERATURE: 325° F.

TIME: 35 minutes

- 1¼ cups sifted PILLSBURY'S BEST Enriched FLOUR*
- 1½ teaspoons baking powder (or 1 teaspoon double-acting)
- ½ teaspoon salt
- ¼ cup shortening

- ½ cup sugar
- 1 egg yolk
- 1 egg
- ¼ cup milk
- 1 teaspoon vanilla

1. Sift flour, baking powder and salt three times. 2. Cream shortening; add sugar gradually, creaming until light and fluffy. 3. Add egg yolk and egg, beating thoroughly. 4. Add dry ingredients alternately with the combined milk and flavoring, mixing well after each addition. Beat well after last addition only. 5. Turn into well-greased, large cupcake pans. Cover with the following:

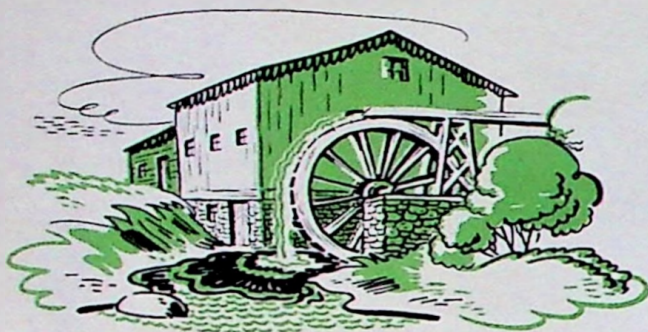
SUGAR MERINGUE

- 1 egg white
- ¼ cup sugar
- 1 teaspoon vanilla

1. Beat egg white until stiff but not dry. 2. Add sugar gradually, beating thoroughly after each addition. 3. Add vanilla and continue beating until mixture forms sharp peaks. 4. Spread on cupcakes, and bake in a slow oven (325° F.) until done. 5. Serve warm with sweetened fruit.

*If you use SELF-RISING FLOUR omit baking powder and salt.





What a celebration when the grist mill arrived in the village and set up his mill by the creek! It was almost like times back home, where all the news of the day was discussed at the mill—when the women shopped fluting irons and calico and the children fished in the millpond—while the grain was being ground.

TRIPLE FLAVOR LOAVES

Makes 2 loaves white bread • 1 loaf Spicy Molasses Bread • 1 Carrot Raisin Loaf

TEMPERATURE: 400° F. • TIME: 40 minutes

YEAST SPONGE

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|---------------------------------|----------------------------------|
| 2 • cups (1 pint) milk, scalded | 2 • cakes compressed yeast |
| 4 • tablespoons sugar | 2 • cups (1 pint) lukewarm water |
| 2 • tablespoons salt | 6½ • cups sifted PILLSBURY'S |
| 3 • tablespoons shortening | BEST Enriched FLOUR |

1. Combine milk, sugar, salt and shortening; stir until dissolved. Cool to lukewarm. 2. Soften yeast in a small amount of the water. Add yeast and remaining water to the cooled milk mixture. 3. Add flour; beat well.

DOUBLE-QUICK WHITE BREAD

- | | |
|------------------------------|-----------------------------|
| 2½ • cups sifted PILLSBURY'S | 3 • cups of the above yeast |
| BEST Enriched FLOUR | sponge |

1. Add flour to sponge mixture; blend thoroughly. 2. Knead dough on well-floured board for about 10 minutes. 3. Place dough in greased bowl; cover and allow to rise in a warm place (80° to 85° F.) about 1½ hours or until dough will retain the impression of a finger. 4. Punch dough down by plunging the fist in center of dough. Fold over edges of dough; turn upside down. Cover and allow to rise in a warm place for ½ hour. 5. Remove dough to lightly-floured board and flatten out. Divide into two pieces; mold into balls; allow to stand, closely covered, for 15 minutes. Shape into loaves. 6. Place in greased 9x4x3-inch bread pans and cover. Allow to stand in warm place until dough fills the pan and center is well above top of pan (about 1¼ hours). Bake in hot oven (400° F.). Do not store until cold.

SPICY MOLASSES BREAD

- | | |
|-----------------------|------------------------------|
| 1 • egg, well beaten | ¼ • teaspoon cloves |
| ¼ • cup molasses | ¼ • teaspoon nutmeg |
| 1 • teaspoon cinnamon | 1½ • cups yeast sponge |
| 1 • teaspoon ginger | 2½ • cups sifted PILLSBURY'S |
| ¼ • teaspoon allspice | BEST Enriched FLOUR |

1. Mix combined egg, molasses and spices with sponge mixture. 2. Add flour; blend thoroughly. 3. Use procedure for this one loaf as directed in steps 2, 3, and 4 for white bread. After placing loaf in pan, slash dough crosswise with scissors about 14 times. Proceed as directed in step 6.

CARROT RAISIN BREAD

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|---------------------------------|-----------------------------|
| 1 • egg, well beaten (optional) | ¼ • teaspoon cloves |
| 1 • cup raw carrots, grated | 1½ • cups yeast sponge |
| ½ • cup raisins | 2 • cups sifted PILLSBURY'S |
| 1 • teaspoon cinnamon | BEST Enriched FLOUR |
| ¼ • teaspoon allspice | |

1. Mix combined egg, carrots, raisins and spices with yeast sponge. 2. Add flour; blend thoroughly. 3. Molding only one loaf, follow procedure as directed in steps 2 through 6 for white bread.



WHOLE WHEAT BREAD

Makes 2 loaves

TEMPERATURE: 375° F.

TIME: 50 minutes

- 1/2 • cup molasses
- 4 • teaspoons salt
- 2 • tablespoons shortening
- 1 • cup milk, scalded

- 1 • cake compressed yeast
- 1 • cup lukewarm water
- 6 • cups unsifted PILLSBURY'S
WHOLE WHEAT FLOUR

1. Add molasses, salt, and shortening to milk; cool to lukewarm. 2. Soften yeast in small amount of water. Add with remaining water to cooled milk. 3. Add flour, mix in thoroughly. 4. Knead on lightly-floured board 10 minutes. Let rise in warm place (80° to 85° F.) until doubled in bulk (about 1 hour). 5. Punch down; let rise again for about 1/2 hour. 6. Divide dough into 2 equal parts; roll into balls; allow to stand closely covered for 15 minutes. 7. Shape into loaves. 8. Place in greased bread pans 9x4x3 inches; cover and allow to stand until dough comes well above top of pans (about 1 1/4 hours). 9. Bake in moderate oven (375° F.). Do not store until cold.



100% RYE BREAD

Makes two 1 1/2-pound loaves

STRAIGHT DOUGH

TEMPERATURE: 400° F.

TIME: 1 hour

- 2 • cups milk, scalded
- 4 • tablespoons sugar
- 2 • tablespoons salt
- 1/2 • cup shortening

- 2 • cakes compressed yeast
- 2 • cups water
- 12 • cups sifted PILLSBURY'S
WHITE RYE FLOUR

1. Combine milk, sugar, salt and shortening in bowl. Cool to lukewarm. 2. Soften yeast in small amount of water. Add yeast and remaining water to the cool milk. 3. Add half of the flour and beat well. Add remaining flour and mix well. 4. Knead on floured board for about 10 minutes. 5. Place dough in greased bowl and allow to rise in a warm place (80° to 85° F.) for 1 1/2 hours. 6. Divide dough and form into round loaves. Place in 9-inch round pans. Let rise 20 minutes. Bake in hot oven (400° F.). Do not store until cold.



POTATO PUFF BALLS

Makes 2 dozen buns

TEMPERATURE: 425° F.

TIME: 10 to 15 minutes

- 1 • cup milk, scalded
- 1 • tablespoon sugar
- 3 • tablespoons shortening
- 2 • teaspoons salt
- 1 • cake compressed yeast

- 2 • eggs, well beaten
- 1/4 • cup cooked, riced potatoes
(3 small potatoes)
- 4 • cups sifted PILLSBURY'S BEST
Enriched FLOUR

1. Pour scalded milk over sugar, shortening and salt; cool to lukewarm. 2. Dissolve yeast in cooled mixture. 3. Add eggs and cooled potatoes. 4. Add about one-half of the flour; beat until mixture is smooth. Add remaining flour; mix thoroughly. 5. Knead dough on a floured board for about 5 minutes. 6. Place dough in a greased bowl; cover and allow to rise in a warm place (80° to 85° F.) 1 1/2 to 1 3/4 hours. 7. Roll out dough to 1/2-inch thickness, cut with 2 1/2-inch cookie cutter. 8. Place on greased cookie sheet; cover and allow to rise in a warm place for 1 1/2 hours. 9. Bake in a hot oven (425° F.).

LUCKY SEVEN ROLLS

Makes 1 1/2 dozen medium rolls

TEMPERATURE: 425° F.

TIME: 20 minutes

- 1/4 • cup milk, scalded
- 1/4 • cup sugar
- 3 • tablespoons shortening
- 1 • teaspoon salt
- 1 • cake compressed yeast

- 1/4 • cup lukewarm water
- 1 • egg, slightly beaten
- 3 1/2 • cups sifted PILLSBURY'S BEST
Enriched FLOUR

1. Pour milk over sugar, shortening, and salt in mixing bowl. Cool to lukewarm. 2. Soften yeast in lukewarm water; add egg and mix well; add to milk mixture. 3. Add about half of flour to yeast mixture and beat thoroughly. Add remaining flour; mix well. 4. Knead on lightly-floured board until smooth and elastic, about 5 minutes. 5. Place dough in greased bowl; cover and let rise in warm place (80° to 85° F.) until double in bulk, about 1 hour. 6. Punch down. Remove to floured board. 7. Shape as desired. Cover and let rise until double in bulk, 1 1/2 hours. 8. Bake in hot oven about 20 minutes.

CLOVERLEAF ROLLS

Makes 12 rolls

In Step 7, arrange 3 small balls of dough in each greased muffin pan. Proceed as directed. Baking time, 20 minutes.

Continued on next page



PARKER HOUSE ROLLS

Makes 2 dozen rolls

In Step 7, roll out dough to $\frac{1}{4}$ -inch thickness; cut with $2\frac{1}{2}$ -inch cutter. Mark crease to one side of center, brush with melted butter, fold small part over large; place on greased baking sheet. Proceed as directed.

PAN ROLLS

Makes $1\frac{1}{2}$ dozen medium rolls

In Step 7, shape into balls half the size desired, and place close together in greased pan. Proceed as directed.

CORN MEAL, POPPY SEED, OR NUT MEAT ROLLS

Makes $1\frac{1}{2}$ dozen

In Step 7, shape into rolls $3 \times \frac{1}{4}$ inches, tapering at both ends. Place far apart on greased baking sheet. Allow to rise as directed. Brush with combined slightly-beaten egg yolk and 1 tablespoon water. Sprinkle tops generously with yellow corn meal, poppy seed, or finely chopped nut meats. Proceed as directed, baking about 15 minutes.

BREAKFAST TWISTS

Makes about 2 dozen twists

In Step 7, roll out dough to about $\frac{1}{2}$ -inch thickness. Cut into $4\frac{1}{2} \times \frac{1}{2}$ -inch strips. Braid two strips together, sealing ends to form a roll. Place on greased baking sheet. Brush with melted butter. Sprinkle with $\frac{1}{4}$ cup granulated sugar combined with $\frac{1}{4}$ teaspoon cinnamon. Proceed as directed, baking about 15 minutes.

KNOTTED TEA ROLLS

Makes about $1\frac{1}{2}$ dozen rolls

In Step 7, take small pieces of dough and roll into strips $\frac{1}{2}$ -inch in diameter making them about 9 inches long. Tie in knot and seal ends. Place on greased baking sheet. Proceed as directed, baking about 15 minutes.

GRAHAM NUT ROLLS

Makes about $1\frac{1}{2}$ dozen rolls

Add 1 cup unsifted PILLSBURY'S WHOLE WHEAT FLOUR to white flour in Step 3; decrease white flour to $2\frac{1}{2}$ cups. Add $\frac{1}{4}$ cup chopped nut meats. Proceed as directed. Shape as desired.



FROSTED JAM TWIRL

Makes 1 Coffee Cake

TEMPERATURE: 375° F.

TIME: about 35 minutes

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|---|---|
| 3 • tablespoons sugar | 1 • teaspoon ground cardamom (optional) |
| 1 • teaspoon salt | 2 • tablespoons grated orange rind |
| 3 • tablespoons shortening | 2 • tablespoons grated lemon rind |
| $\frac{1}{4}$ • cup milk, scalded | 1 • tablespoon sugar |
| 1 • cake compressed yeast | $\frac{1}{2}$ • teaspoon cinnamon |
| 1 • egg, well beaten | |
| 2 $\frac{1}{4}$ • cups sifted PILLSBURY'S BEST Enriched FLOUR | |

1. Add 3 tablespoons sugar, salt and shortening to milk, cool to lukewarm. 2. Soften yeast in small amount of milk mixture. Add to rest of milk mixture. Add egg. 3. Combine flour, cardamom and rinds. Add to yeast mixture in about two portions; mixing well to make a soft dough. 4. Knead on floured board until smooth, about 5 minutes. 5. Place in greased bowl. Cover and allow to rise in a warm place (80° to 85° F.) until double in bulk, (about $1\frac{1}{4}$ hours). 6. Roll out into a 13×10 -inch rectangle. Brush lightly with melted butter. Sprinkle with combined remaining 1 tablespoon sugar and cinnamon. 7. Starting at each end (long way of the dough) roll, as for jelly roll, until two rolls meet at center. 8. Place on well-greased baking sheet. With scissors make deep cuts into outer side of each roll of dough, about 2 inches apart. Turn or twist each slice cut side up; press down slightly. 9. Cover and let rise in a warm place until double in bulk (about $\frac{1}{2}$ hour). 10. Bake in moderate oven. 11. Spread with a thin confectioners' sugar icing, if desired. Fill center area with fruit conserve, jam or marmalade. 12. Slice and serve.

A vibrant collage of various breads and pastries arranged on a red, textured tablecloth. In the center, a long, rectangular loaf of dark brown bread sits in a white paper tray, with several slices of the same bread fanned out next to it. To the left, a small white cup filled with dark coffee sits on a matching saucer. Below the coffee, a round, golden-brown flatbread is partially visible. In the bottom left corner, a basket is overflowing with an assortment of pastries, including round buns with red and green toppings, and a long, golden-brown roll. In the bottom right corner, a single round bun topped with red fruit and white powder sits on a white plate, with a silver fork resting beside it. In the top right corner, a plate with a yellow rim holds several square, golden-brown pastries. A green banner with a white border is positioned at the top center, containing the text "Quick Breads" in a white, cursive font.

Quick Breads

TEA CAKES Rub into a quart of dried flour a quarter of a pound of butter, beat up two eggs with two teaspoonfuls of sifted sugar and two teaspoonfuls of brewers' yeast. Pour this mixture into the centre of the flour, add a part of warm milk as you mix it. Beat it up with your hand until it comes off without sticking. Cover it with a cloth; set it before the fire to rise. In an hour's time make it into good-sized cakes an inch thick. Set them on tin plates for ten minutes to rise before the fire; bake in a slow oven.

MARYLAND BISCUIT Ingredients: Eight bowlfuls of flour, half pint of milk and water, one teacupful of lard, and a little salt. Work and beat up the whole thing for a long time. Make it up into little cakes without rolling or cutting out dough.

Peterson's Magazine, June, 1859



DELICATE WAFFLES

Makes 6

- 2 • cups sifted PILLSBURY'S NO SHEEN CAKE FLOUR
- 3 • teaspoons baking powder
- $\frac{3}{4}$ • teaspoon salt
- 2 • teaspoons sugar
- 2 • egg yolks, well beaten
- $1\frac{1}{4}$ • cups milk
- $\frac{1}{3}$ • cup shortening, melted
- 2 • egg whites, stiffly beaten

1. Sift flour, baking powder, salt and sugar. 2. Add combined egg yolks and milk. Add shortening; beat until smooth. 3. Fold in egg whites carefully but thoroughly. 4. Bake in hot waffle iron. Serve at once with desired spread.

PLAIN MUFFINS

Makes 8 muffins

TEMPERATURE: 425° F.

TIME: 15 to 20 minutes

- $1\frac{3}{4}$ • cups sifted PILLSBURY'S BEST Enriched FLOUR
- $2\frac{1}{2}$ • teaspoons baking powder
- $\frac{1}{2}$ • teaspoon salt
- $\frac{1}{4}$ • cup sugar
- 1 • egg, well beaten
- $\frac{3}{4}$ • cup milk
- 4 • tablespoons shortening, melted

1. Sift flour, baking powder, salt and sugar. 2. Add combined egg and milk; add shortening and mix only until all flour is dampened. 3. Turn into well-greased muffin pans, filling $\frac{3}{4}$ full. Bake in a hot oven (425° F.). Serve hot.

JELLY MUFFINS

Place $\frac{1}{2}$ teaspoon tart jelly on top of each muffin.

CINNAMON-CRUST MUFFINS

Combine 3 tablespoons sugar and $\frac{1}{4}$ teaspoon cinnamon, sprinkle over top of muffins before baking.

ORANGE NUT MUFFINS

Add $\frac{1}{2}$ cup chopped nut meats and 2 teaspoons grated orange rind to sifted dry ingredients. Reduce milk to $\frac{2}{3}$ cup and combine with $\frac{1}{4}$ cup orange juice.

CORN MEAL MUFFINS

Makes 12

TEMPERATURE: 425° F.

TIME: 25 minutes

- 1 • cup sifted PILLSBURY'S BEST Enriched FLOUR
- 3 • teaspoons baking powder
- $1\frac{1}{2}$ • teaspoons salt
- 1 • cup PILLSBURY CORN MEAL (Yellow or White)
- 2 • eggs, well beaten
- $1\frac{1}{4}$ • cups milk
- 3 • tablespoons melted shortening

1. Sift flour, baking powder, and salt. Add corn meal; mix well. 2. Add combined eggs, milk, and shortening to dry ingredients; stir only until all flour is dampened. 3. Fill greased muffin pans $\frac{3}{4}$ full. Bake in hot oven (400° F.). Serve hot.

Sour Milk Variation: Reduce baking powder to 2 teaspoons; add $\frac{1}{2}$ teaspoon soda and sift with dry ingredients. Substitute sour milk or buttermilk for milk.

CORN BREAD STICKS

This batter may be used to fill twelve hot, greased corn bread stick pans about $\frac{3}{4}$ full. Bake and serve as directed.

OLD FASHIONED GINGERBREAD

Makes 8x8x2-inch loaf

TEMPERATURE: 350° F.

TIME: 45 minutes

- | | |
|--|-----------------------|
| 2 • cups sifted PILLSBURY'S
BEST Enriched FLOUR | 1 • teaspoon ginger |
| 2 • teaspoons baking powder
(or 1½ teaspoons double-
acting) | ½ • teaspoon cloves |
| ½ • teaspoon soda | ½ • teaspoon cinnamon |
| ½ • teaspoon salt | ½ • teaspoon allspice |
| ½ • cup sugar | ¼ • cup hot water |
| | ½ • cup shortening |
| | 2 • eggs, well beaten |
| | ½ • cup dark molasses |

1. Sift flour, baking powder, soda, salt, sugar and spices three times. 2. Combine remaining ingredients and add to dry ingredients. 3. Beat until batter is smooth (about 1 minute). 4. Turn into greased, lined pan. Bake in moderate oven (350° F.). Serve warm.

POPOVERS

Makes 10 popovers

TEMPERATURE: 450° F. for 20 minutes then reduce to 350° F. for 20 minutes

- 1 • cup sifted PILLSBURY'S BEST Enriched FLOUR
- ¼ • teaspoon salt
- 2 • teaspoons melted shortening
- 1 • cup milk
- 2 • eggs

1. Thoroughly heat well-greased muffin pans in a hot oven. 2. Sift flour and salt. 3. Add remaining ingredients and beat until smooth, using a rotary beater. 4. Fill sizzling hot pans ½ full and place in a hot oven (450° F.) for 20 minutes; reduce heat to moderate (350° F.) and finish baking.

BAKING POWDER BISCUITS *Makes 18 small biscuits*

TEMPERATURE: 450° F.

TIME: 12 to 15 minutes

- 2 • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 3 • teaspoons baking powder
- ½ • teaspoon salt
- ¼ • cup shortening
- ¼ • cup milk

1. Sift flour with baking powder and salt. 2. Cut in shortening with pastry blender or two knives until mixture resembles coarse meal. 3. Add milk; mix only until all flour is dampened. 4. Knead gently on floured board a few seconds. Pat or roll out to about ½-inch thickness. 5. Cut with floured 2-inch cutter. Place on ungreased baking sheet. Bake in hot oven (450° F.).

BUTTERMILK BISCUITS—Reduce baking powder to 2 teaspoons; add ½ teaspoon soda. Use ¼ cup sour milk or buttermilk.

CHEESE BISCUITS—Add 1 tablespoon sugar and a dash of cayenne pepper to dry ingredients. Add ½ cup grated cheese with shortening.

DROP BISCUITS—Increase milk to 1 cup and drop by spoonfuls into well-greased muffin pans or on baking sheet.

APPLE CHEESE BREAD

Makes one 9x5x3-inch loaf

TEMPERATURE: 350° F.

TIME: 1 hour

- 2 • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 1 • teaspoon baking powder
- 1 • teaspoon soda
- 1 • teaspoon salt
- ½ • cup shortening
- ¾ • cup sugar
- 2 • eggs
- 1 • cup unpeeled ground apples and juice
- ½ • cup grated cheese
- ¼ • cup chopped nut meats

1. Sift flour, baking powder, soda, and salt. 2. Cream shortening thoroughly; add sugar gradually, creaming well. 3. Add eggs, one at a time, beating about 1 minute after each addition. 4. Add apples, cheese, and nuts; mix well. 5. Add dry ingredients in two portions, mixing only until all flour is dampened. 6. Turn into a greased loaf pan. Push batter well up into the corners of pan, leaving center slightly hollow. Bake in a moderate oven (350° F.).

120 R

Desserts





SUCH HUSTLE AND BUSTLE! The whole family is off to Minneapolis on the new railroad, to visit the big Pillsbury mills and see the new fangled invention they have installed. Rollers instead of millstones, gobbling up thousands of bushels of wheat in a single day, to make thousands of barrels of flour! Why, at this rate they could buy another eighty acres . . . these humming machines would need tons of wheat to mill into flour for hungry people all over the nation and the world.



FRUIT COTTAGE-CAKE

TEMPERATURE: 450° F.

Serves 6

TIME: 25 minutes

- 2 • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 3 • teaspoons baking powder
- 1 • teaspoon salt
- 2 • tablespoons sugar
- $\frac{1}{3}$ • cup shortening
- $\frac{1}{4}$ • cup dry cottage cheese
- $\frac{3}{4}$ • cup milk
- 1 • cup diced fruit (peaches or whole berries, etc.)
- Fruit for garnish

1. Sift flour, baking powder, salt and sugar together. 2. Cut in shortening and cottage cheese until mixture resembles coarse meal. 3. Add milk, mixing to a soft dough. 4. Divide dough into six portions. Drop one portion on center of greased baking sheet. Drop remaining biscuits around it letting the edges touch. Form nests of each biscuit by pressing hole in center and building up the sides of the nests. 5. Bake in very hot oven until well browned. As nests spread during baking, build up sides with spoon. 6. Fill each biscuit with fresh, canned or frosted fruit.

FARINA FRUIT WHIP

TEMPERATURE: 350° F.

Serves 6

TIME: 45 minutes

- $\frac{1}{2}$ • cup PILLSBURY Enriched FARINA
- $1\frac{1}{4}$ • cups milk, scalded
- $\frac{1}{3}$ • cup sugar
- $\frac{1}{2}$ • teaspoon salt
- 1 • cup finely chopped cooked fruit
- 1 • tablespoon grated lemon rind
- 1 • tablespoon butter
- 3 • egg yolks, beaten until light
- 1 • teaspoon vanilla
- 3 • egg whites, stiffly beaten

1. Add farina slowly to milk in sauce pan, stirring constantly. 2. Add sugar, salt, fruit, lemon rind, and butter. Cook over direct heat for about 3 minutes, or until slightly thickened. 3. Add to egg yolks, mix well. Add flavoring. Carefully but thoroughly fold into egg whites. 4. Turn into well-greased, two-quart baking dish. Bake in moderate oven. 5. Serve warm with plain cream or a fruit sauce.



CRACKNELS

Mix with a quart of flour half a nutmeg grated, the yolks of four eggs beaten with four spoonfuls rose-water, into a stiff paste, with cold water. Then roll in one pound of butter, and make them into a cracknel shape, put them into a kettle of boiling water, and boil them till they swim; then take them out and put them into cold water; when hardened, lay them out to dry and bake them on tin plates.



COFFEE PEANUT BUTTER RING *Makes one 9-inch ring*

TEMPERATURE: 350° F.

TIME: 35 minutes

- $1\frac{1}{2}$ • cups sifted PILLSBURY'S BEST Enriched FLOUR
- $2\frac{1}{4}$ • teaspoons baking powder (or $1\frac{1}{2}$ teaspoons double-acting)
- 1 • teaspoon salt
- $\frac{1}{2}$ • cup shortening
- $\frac{1}{4}$ • cup peanut butter
- 1 • cup sugar
- 2 • eggs
- $\frac{1}{4}$ • cup cold coffee
- 1 • teaspoon vanilla

1. Sift flour, baking powder, and salt together three times. 2. Cream shortening and peanut butter together. Add sugar gradually, creaming thoroughly. 3. Add eggs, one at a time, beating about one minute after each addition. 4. Add dry ingredients alternately with combined coffee and flavoring; mix well after each addition, beat well after last addition only. 5. Turn into greased ring mold. Bake in moderate oven. 6. Serve with favorite sauce.



CHERRY DESSERT MUFFINS

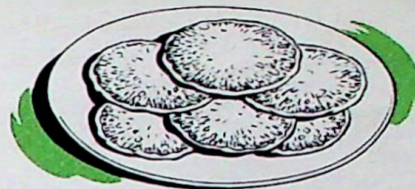
Makes about 8 muffins

TEMPERATURE: 425° F.

TIME: 20 minutes

- 1½ • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 2½ • teaspoons baking powder
- ½ • teaspoon salt
- ¼ • cup sugar
- 1 • egg, well beaten
- ¼ • cup milk
- 4 • tablespoons shortening, melted
- 1 • cup sweetened, pitted cherries
- 3 • tablespoons honey

1. Sift flour, baking powder, salt and sugar. 2. Add combined egg and milk; add shortening and mix only until all flour is dampened. 3. Place cherries in bottom of muffin pans (about 5 to each) and cover with one teaspoon honey. 4. Fill pans ¾ full of batter. 5. Bake in a hot oven. Turn out while hot. 6. Serve hot with beverage.



ORANGE DESSERT PANCAKES

Makes 20 three-inch cakes

- 2 • cups unsifted PILLSBURY PANCAKE FLOUR (Plain or Buckwheat)

- 2 • teaspoons grated orange rind

- 2 • eggs, well beaten

- 1 • cup strained orange juice

- ¾ • cup water

- 3 • tablespoons melted shortening

- Sweetened orange sections

- Whipped cream, if desired

1. Combine flour and orange rind. 2. Combine eggs, orange juice, and water. Add slowly to dry mixture. Add shortening; beat until free from lumps. 3. Bake on hot greased griddle, turning only once. 4. Serve with sweetened orange sections and whipped cream, if desired.



OLD FASHIONED INDIAN PUDDING

Serves 6

TEMPERATURE: 350° F.

TIME: 1 hour

- 1 • cup PILLSBURY CORN MEAL (Yellow or White)

- 4 • cups milk, scalded

- ½ • cup dark molasses

- 2 • tablespoons butter

- 1 • teaspoon salt

- ¼ • cup sugar

- ¼ • teaspoon ginger

- ½ • teaspoon cinnamon

1. Add corn meal very slowly to scalded milk. Cook in double boiler about 20 minutes. 2. Add molasses, butter, salt, sugar, and spices, mix well. 3. Pour in baking dish. Bake in moderate oven (350° F.) until thick. Serve warm or cold with plain cream.

Serves 8

TEMPERATURE: 350° F.

CRANBERRY PUDDING

TIME: 45 minutes

- 1½ • cups sifted PILLSBURY'S BEST Enriched FLOUR

- 1 • teaspoon baking powder (or ½ teaspoon double-acting)

- ½ • teaspoon soda

- ½ • teaspoon salt

- ¼ • cup shortening

- ¼ • cup sugar

- 1 • egg

- ½ • cup dark molasses

- ½ • cup boiling water

- 1 • cup raw cranberries, cut in half

1. Sift flour, baking powder, soda, and salt together. 2. Cream shortening, add sugar gradually, creaming thoroughly. 3. Add egg, beat about one minute. 4. Add dry ingredients alternately with combined molasses and water, mixing well after each addition. 5. Add cranberries; pour into well greased 8-inch ring mold or 8 custard cups. Bake in moderate oven (350° F.). 6. Serve warm with an egg sauce or vanilla sauce.





Cookies



WORLD WAR NUMBER ONE! Farmers and millers alike are working night and day to keep the world supplied with bread. And Grandmother, already a veteran of another war, is as busy as all getout. She is up at five to feed the family, off to the Fire Hall to make surgical dressings, dropping a letter to Jimmy—fighting in France—on the way. But her biggest job, these crowded days, is to help the younger women make use of the foods allowed them and get the most out of them. And nobody can sing “Over There” with more gusto than Grandma!

Makes 4 dozen cookies

TEMPERATURE: 375° F.

- 3½ • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 3 • teaspoons baking powder
- 1 • teaspoon salt
- ¼ • cup shortening

- 2 • cups sugar
- 3 • eggs
- 2 • teaspoons lemon extract
- 2 • tablespoons milk
- 1 • small glass jelly or jam

1. Sift flour, baking powder and salt. 2. Cream shortening; add sugar gradually, beating until fluffy. 3. Add eggs; beat well. 4. Mix in flavoring and milk; then add dry ingredients, mixing well to make a soft dough. Chill. 5. Roll out small portions on lightly-floured board about ¼-inch thick. 6. Cut with floured 2½-inch cookie cutter. Place on greased baking sheets, allowing room to spread. 7. Place about ¼ teaspoon tart jelly or jam in center of each cookie. 8. Bake in moderate oven (375° F.). 9. Do not stack or store until cold.

NOTE: These cookies may also be dropped by level tablespoonfuls onto a greased baking sheet by increasing milk to 5 tablespoons. Makes 6 dozen.

JELLY JUMBLES

TIME: 15 minutes



Makes 5 dozen cookies

TEMPERATURE: 400° F.

- 2 • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 3 • teaspoons baking powder
- ¼ • teaspoon salt
- 1 • tablespoon grated lemon rind

TART LEMON DROPS

TIME: 8 minutes

- ½ • cup shortening
- 1 • cup sugar
- 1 • egg
- ¼ • cup lemon juice
- ¼ • cup cold water

1. Sift flour, baking powder and salt. 2. Blend rind and shortening; add sugar gradually, creaming well. 3. Add egg, lemon juice and water and beat well. 4. Add dry ingredients and mix thoroughly. 5. Drop by level tablespoonfuls onto greased cookie sheet. Bake in hot oven. 6. Do not stack or store until cold.



Makes 16 1x4-inch bars

TEMPERATURE: 350° F.

- 1½ • squares (1½ oz.) unsweetened chocolate
- ¼ • cup shortening
- ½ • cup sifted PILLSBURY'S BEST Enriched FLOUR
- ½ • teaspoon baking powder

SULTANA STICKS

TIME: 25 minutes

- ¼ • teaspoon salt
- ¼ • cup raisins
- ¼ • cup chopped nuts
- 2 • eggs
- ¼ • cup sugar
- ¼ • teaspoon vanilla extract

1. Melt chocolate and shortening; cool. 2. Sift flour, baking powder and salt together. Add raisins and nuts. 3. Beat eggs until thick and light. Add sugar gradually, beating constantly. 4. Add flavoring, melted chocolate and shortening. Fold in dry ingredients. 5. Pour in greased 8x8x2-inch pan and bake in moderate oven. Cut in bars.





TASTY HERB TREATS

TEMPERATURE: 400° F.

TIME: 8 to 10 minutes

Makes 5 dozen cookies

- 1½ • cups sifted PILLSBURY'S BEST Enriched FLOUR
- ½ • teaspoon baking powder
- ½ • teaspoon salt
- ½ • teaspoon soda
- ½ • cup sugar
- ½ • cup shortening

- 1 • egg
- 2 • tablespoons milk
- ½ • teaspoon vanilla
- 1½ • teaspoons ground cardamom seed (or 1½ teaspoons caraway, dill or anise seed)

1. Sift flour, baking powder, salt, soda, and sugar. 2. Cut in shortening until mixture resembles coarse meal. 3. Add egg, milk, flavoring and herbs. Beat thoroughly. 4. Roll out on floured board to ¼-inch thickness. Cut with 2½ inch cutter. Place on baking sheet. Bake in hot oven (400° F.).

GRANDMOTHER'S MOLASSES COOKIES

TEMPERATURE: 400° F.

TIME: 8 minutes

Makes 3 dozen cookies

- 2 • cups sifted PILLSBURY'S BEST Enriched FLOUR
- ½ • teaspoon soda
- ½ • teaspoon salt

- ½ • teaspoon ginger
- ½ • teaspoon cinnamon
- ½ • cup shortening, melted
- ½ • cup dark molasses

- 2 • tablespoons milk
- 1 • teaspoon grated lemon rind

1. Sift flour, soda, salt and spices. 2. Combine shortening, molasses, milk and lemon rind. 3. Add dry ingredients gradually; mix well. Chill dough slightly. 4. Roll out dough on lightly-floured board to ¼-inch thickness. Cut with 2½-inch floured cookie cutter. Place on greased baking sheets. Bake in hot oven (400° F.). 5. Do not stack or store until cold. 6. Frost cookies with the following:

OLD-FASHIONED FROSTING

- ¼ • cup sugar

- Dash of salt
- ½ • cup water

- 1 • egg white, stiffly beaten
- ¼ • teaspoon vanilla

1. Combine sugar, salt and water in saucepan. Place over direct heat, stirring constantly until all sugar is dissolved; continue cooking until a little syrup tested in cold water forms a hard ball (260° F.). 2. Pour slowly over stiffly beaten egg whites, beating constantly. Add vanilla and continue beating until frosting is of spreading consistency.

ORANGE REFRIGERATOR COOKIES

TEMPERATURE: 425° F.

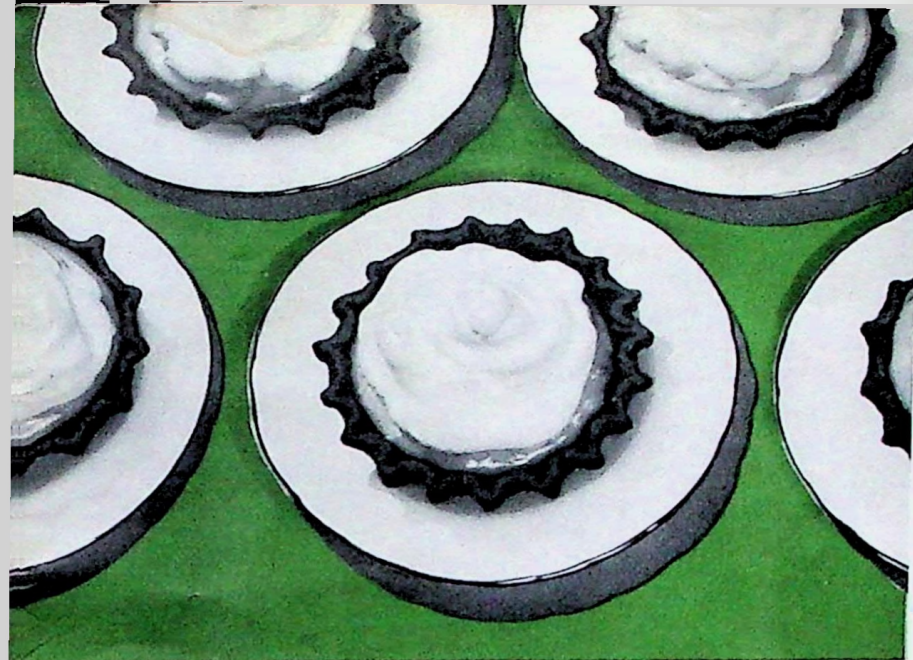
TIME: 6 to 8 minutes

Makes about 5 dozen cookies

- 2 • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 1½ • teaspoons baking powder
- ¼ • teaspoon salt
- ½ • cup shortening

- ¼ • teaspoons grated orange rind
- ½ • cup brown sugar, firmly packed
- ¼ • cup granulated sugar
- 1 • egg
- 1 • teaspoon vanilla

1. Sift flour, baking powder and salt. 2. Blend shortening and orange rind. Add sugars gradually, beating thoroughly. 3. Add egg and flavoring, beat until light. 4. Add dry ingredients; stir until thoroughly mixed. 5. Divide mixture into two equal parts. Place on waxed paper and shape into rolls 7x1½ inches. 6. Wrap in waxed paper; chill thoroughly several hours or overnight. 7. Cut in slices about ¼ inch thick. Bake in ungreased cookie sheets in hot oven (425° F.). Do not stack or store until cold.



CHOCOLATE ORANGE TARTS

Makes 6 tarts

TEMPERATURE: 450° F. for 10 minutes then 350° F. for 15 minutes

- 1 • cup sifted PILLSBURY'S
BEST Enriched FLOUR
- 3 • tablespoons cocoa

- 1 • tablespoon sugar
- ½ • teaspoon salt

- ¼ • cup shortening
- 3 • tablespoons water

1. Sift flour, cocoa, sugar and salt together. 2. Cut in shortening until mixture resembles coarse meal. 3. Add water, a little at a time until dough is moist enough to hold together. Chill. 4. Roll out dough on lightly-floured board or canvas to about ¼-inch thickness. 5. Line tart pans with pastry or fit over backs of muffin pans. Trim edges; prick thoroughly. Bake in hot oven (450° F.) until done. Cool. Fill with the following:

ORANGE CREAM FILLING

- ½ • cup PILLSBURY'S BEST
Enriched FLOUR
- ¾ • cup sugar

- ¼ • teaspoon salt
- 1½ • cups milk, scalded
- 2 • teaspoons grated
orange rind

- ½ • cup orange juice
- 3 • egg yolks, slightly
beaten
- 2 • teaspoons butter

1. Combine flour, sugar, and salt in top part of double boiler. Add hot milk slowly, stirring constantly. Add rind and orange juice. 2. Place over boiling water and cook for about 15 minutes or until mixture is thick and smooth, stirring frequently. 3. Add a small amount of hot filling to egg yolks, return to double boiler and stir quickly. Cook for about 2 minutes longer. Add butter. 4. Cool slightly. Turn into baked shells. Top with the following meringue:

- 3 • egg whites

- 6 • tablespoons sugar

- 1 • teaspoon vanilla

1. Beat egg whites until they are stiff but not dry. 2. Add sugar gradually, beating constantly until mixture forms shining peaks. Add flavoring; beat well. 3. Spread over cooled filling. Bake in moderate oven (350° F.) until delicately browned.



APPLE-SCOTCH MERINGUE PIE

Makes 9-inch pie

TEMPERATURE: 450° F. for 15 minutes then 350° F. for 15 minutes

PASTRY

- 1 • cup sifted PILLSBURY'S
BEST Enriched FLOUR

- ½ • teaspoon salt
- ½ • cup shortening

- 3 • tablespoons cold
water

1. Sift flour with salt. 2. Cut in shortening until particles are the size of small peas. 3. Add water until dough is moist enough to hold together. Chill. 4. Roll out on a lightly-floured board or canvas to ¼-inch thickness. Fold over; place loosely in pan; flute edge. 5. Bake in very hot oven (450° F.). 6. Fill with the following:

FILLING

- 1 • cup brown sugar,
firmly packed
- 1 • cup water

- 1½ • teaspoons vinegar
- 6 • large apples, peeled
and sliced
- 3 • tablespoons butter

- 4 • tablespoons
PILLSBURY'S BEST
Enriched FLOUR
- ¼ • teaspoon salt

1. Combine sugar, water and vinegar in saucepan over direct heat; bring to a boil. Add apples, cooking until tender; remove from syrup. 2. Cream butter and flour together; add hot syrup, stirring constantly. Cook until thick and smooth; add salt. 3. Add apples; blend in lightly. Turn into baked pastry shell. Cool slightly. Top with the following meringue:

MERINGUE

- 2 • egg whites

- 4 • tablespoons sugar

- 1 • teaspoon vanilla

1. Beat egg whites until they are stiff but not dry. 2. Add sugar, 1 tablespoon at a time, beating constantly until mixture forms peaks. Add flavoring. 3. Spread over cooled pie filling with meringue touching edge of crust. Bake in moderate oven (350° F.) until delicately browned.



WORLD WAR NUMBER TWO! Grandmother does a lot of reading, these days. She discovers that so much is happening so fast. Strange new words appear . . . plastics — nylons — vitamins — enrichment. More new words . . . rationing — points — black markets. For the third time the cry of "Bread!" goes up from starving nations. Again America answers the call — with Fightin' Food.

TRIUMPH CHERRY PIE

Makes one 9-inch pie

TEMPERATURE: 450° F. for 15 minutes
then 375° F. for 25 to 30 minutes

TRIUMPH PASTRY

- 1½ • cups sifted PILLSBURY'S BEST Enriched FLOUR
- ¼ • teaspoon salt
- ½ • cup shortening
- 5 • tablespoons cold water

1. Sift flour with salt. 2. Cut in shortening with two knives or pastry blender until particles are the size of small peas. 3. Add water until dough is moist enough to hold together. 4. Roll out ⅔ of dough ⅛-inch thick. Place in pie pan for bottom crust. Roll out remaining ⅓; cut into lattice strips ½ inch wide.

CHERRY FILLING

- 4 • tablespoons PILLSBURY'S BEST Enriched FLOUR
- ¾ • cup sugar
- 4 • cups cherries, well drained (two No. 2 cans)
- ½ • cup juice
- 1 • tablespoon butter

1. Combine flour and sugar; add cherries. Toss to mix thoroughly. 2. Turn into pastry-lined pan; add juice; dot with butter. 3. Adjust lattice strips; flute edges. Bake in hot oven for 15 minutes to set crust; reduce heat to moderate and finish baking.

NOTE: If a full top crust is desired, increase recipe to:

- 2 • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 1 • teaspoon salt
- ¾ • cup shortening
- 6 to 7 • tablespoons cold water

PASTE FOR TARTS



Take one pound of fine flour, beat the white of an egg to a strong froth, mix it with as much water as will make three-quarters of a pound of flour into a pretty stiff paste; roll it out very thin; lay on it the third part of half a pound of butter in thin pieces, dredge it with part of the quarter of your flour left out for the purpose; roll it up tight, then with your paste, roll it out again; and do so until your half pound of butter and flour is used. Cut the paste in small pieces, and make your tarts. It requires a quicker oven than crisp paste.

Peterson's Magazine, September, 1859

SWISS CAKE

Having lately met with a very nice cake, called Swiss Cake, I have the pleasure of sending the receipt for making it, as I think some of the readers of the Book may find it useful. Take butter, flour, and sugar, of each the weight of four eggs. Beat the yolks with the sugar and some grated lemon-peel or ten drops of essence of lemon, and one large teaspoonful of rose-water or orange-flour water, if preferred. Add the butter just melted, and slowly shake in the flour, beating it until well mixed. Beat the white of the eggs to a froth, mix the whole together, and beat on for a few minutes after the whites are added. Butter a tin and bake the cake half an hour.

Godeys' Lady's Book and Magazine



Serves 8

DEEP DISH FRUIT PIE

TEMPERATURE: 450° F. for 10 minutes then 375° F. for 50 minutes

- 1 • recipe Pastry*
- 3 • tablespoons PILLSBURY'S BEST Enriched FLOUR
- ¾ • cup brown sugar, firmly packed
- 1 • teaspoon cinnamon
- ¼ • teaspoon cloves
- ¼ • teaspoon salt
- 1 • teaspoon lemon juice
- 8 • cups sliced apples
- 2 • tablespoons butter

1. Combine flour, sugar, cinnamon, cloves, salt and lemon juice. Add apples and mix thoroughly. 2. Turn into baking dish and dot with butter. 3. Roll out pastry. Place over fruit mixture, flute edges and prick top to allow escape of steam. 4. Bake in hot oven (450° F.) until crust is set. Reduce heat to moderate (375° F.) and bake until apples are tender.

*See Pastry recipe for Triumph Cherry Pie, page 24.





CHEVRON CASSEROLE

TEMPERATURE: 425° F.

Serves 6
TIME: 20 minutes

- ¼ • cup chopped onion
- 3 • tablespoons fat
- 1 • tablespoons PILLSBURY'S BEST Enriched FLOUR
- 1 • teaspoon salt
- ¼ • teaspoon pepper
- Dash of cloves

- 1 • cup meat stock
- ¼ • cup vegetable liquid
- 1 • cup cooked, diced meat
- ½ • cup cooked, diced carrots
- ¼ • cup cooked, diced celery
- 1 • cup cooked, diced potatoes

1. Pan-fry onion in fat until tender and brown. 2. Add flour and seasonings; mix well. 3. Add meat stock and vegetable liquid gradually, stirring constantly. Cook until thick and smooth. 4. Add combined meat and vegetables. 5. Turn into 9-inch pie plate, cover with the following:

CELERY SEED CRUST

- 1½ • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 2 • teaspoons baking powder
- ½ • teaspoon salt

- ½ • teaspoon celery seed
- 3 to 4 • tablespoons shortening (depending on desired richness)
- ¼ • cup milk

1. Sift flour with baking powder and salt. Add celery seed and mix well. 2. Cut in shortening until mixture resembles coarse meal. 3. Add milk, mixing only until all flour is dampened. 4. Turn out on lightly-floured board; knead slightly to smooth surface. Roll dough to fit top of pie plate. 5. Place dough over filling. Trim and flute edge. Score top into four sections with knife blade; make gash in center to allow escape of steam. 6. Bake in hot oven. Garnish with pimiento strips to form two chevrons which face each other.

DINNER EN CASSEROLE

TEMPERATURE: 425° F.

Serves 8
TIME: 25 minutes

- ½ • cup shortening, melted
- ½ • cup PILLSBURY'S BEST Enriched FLOUR
- 1¼ • teaspoons salt
- ¼ • teaspoon pepper
- ½ • teaspoon curry powder
- 3 • cups liquid (half chicken broth and half milk)

- ¼ • teaspoon Worcestershire sauce
- 6 • cups cooked, diced vegetables (potatoes, peas, carrots, celery)
- ½ • cup cooked, sliced onion
- 1 • cup cooked, diced chicken or veal

1. Combine shortening, flour and seasonings in saucepan to make a smooth paste. Add liquid gradually to flour mixture, stirring constantly; cook until thick and smooth. 2. Add Worcestershire sauce, vegetables and chicken. Turn into two-quart casserole. Top with the following:

BISCUIT TOPPING

- 1½ • cups sifted PILLSBURY'S BEST Enriched FLOUR
- 2 • teaspoons baking powder
- ½ • teaspoon salt
- ½ • cup shortening
- ½ • cup milk

1. Sift flour, baking powder and salt together. 2. Cut in shortening until mixture resembles coarse meal. 3. Make a well in center of flour mixture. Pour milk all at once into well; mix only until all flour is dampened. 4. Knead lightly a few seconds on floured board. Gently pat or roll out about ¼-inch thick; cut with floured cutter and arrange biscuits over top of casserole. 5. Bake in hot oven until biscuits are done. Garnish with pimiento and parsley. Serve hot.



CHICKEN DINNER PIE

Serves 6

TEMPERATURE: 450° F.

TIME: 30 minutes

- 5 • tablespoons melted fat
- 7 • tablespoons PILLSBURY'S BEST Enriched FLOUR
- 1¼ • teaspoons salt
- 1 • teaspoon poultry seasoning
- ¼ • teaspoon nutmeg
- 1½ • cups milk
- 1¼ • cups chicken broth
- ¼ • teaspoon Worcestershire sauce
- 2 • cups cooked, diced potatoes
- 2½ • cups (No. 2 can) string beans, well drained
- 1 • cup cooked, diced carrots
- 1 • cup cooked, diced chicken

1. Combine fat, flour, and seasonings in saucepan to make smooth paste. Add combined liquids gradually to flour mixture, stirring constantly; cook until thick and smooth.
2. Add Worcestershire sauce, vegetables and chicken. Turn into 1½-quart casserole. Top with the following:

CORN MEAL DROP BISCUITS

- 1¼ • cups milk, scalded
- ¼ • cup PILLSBURY CORN MEAL (Yellow or White)
- 2 • cups sifted PILLSBURY'S BEST Enriched FLOUR*
- 3 • teaspoons baking powder
- 1 • teaspoon salt
- ¼ • cup shortening
- ⅓ • cup minced parsley

1. Pour hot milk over corn meal; cool completely.
2. Sift flour, baking powder and salt.
3. Cut in shortening until mixture resembles coarse meal.
4. Stir in parsley.
5. Add corn meal mixture, stirring only until all flour is dampened.
6. Drop by spoonfuls onto casserole. Bake in hot oven (450° F.).

*If you use SELF-RISING FLOUR omit baking powder and salt.



BEAN BRAN ROAST

Serves 6

TEMPERATURE: 400° F.

TIME: 30 minutes

- | | |
|---|-----------------------|
| ⅓ • cup chopped onion | 1 • cup grated cheese |
| 1 • tablespoon melted fat | 1 • teaspoon salt |
| 3 • cups cooked beans, drained and
mashed (navy, kidney, lima) | ¼ • teaspoon pepper |
| 1½ • cups PILLSBURY'S WHEAT BRAN | ¼ • cup bean liquid |

1. Pan-fry onion in fat until tender and brown.
2. Add to remaining ingredients; blend thoroughly.
3. Fill well-greased custard cups, bake in hot oven (400° F.).
4. Serve with tomato sauce.

MEAT RAGOUT WITH DUMPLINGS

Serves 6

- | | |
|---------------------------------|--------------------------------|
| 1 lb. ground meat | 3 tablespoons PILLSBURY'S BEST |
| ½ teaspoon salt | Enriched FLOUR |
| 1 cup sliced onions | 1 teaspoon salt |
| ½ cup chopped celery | ¼ teaspoon pepper |
| 1 cup diced potatoes | ¼ cup cold water |
| 3½ cups (1 No. 2½ can) tomatoes | |

1. Mix meat and salt; form into small balls. Pan fry in kettle until well browned. Remove from fat. 2. Fry onions and celery in fat until tender. Add potatoes and tomatoes; cook slowly until potatoes are done, keeping covered during cooking (about 30 minutes). 3. Make a smooth paste of flour, salt, pepper and water. Add to tomato mixture. 4. Add meat and cook until mixture has thickened, stirring frequently. 5. Add dumplings and cook as directed.

DUMPLINGS

- | | |
|-------------------------------|----------------------------|
| 1 cup sifted PILLSBURY'S BEST | 1¼ teaspoons salt |
| Enriched FLOUR* | ½ cup unsifted PILLSBURY'S |
| 2½ teaspoons baking powder | WHOLE WHEAT FLOUR |
| | ¾ cup milk |

1. Sift flour with baking powder and salt. Add whole wheat flour; mix well. 2. Add milk; mix thoroughly. 3. Drop by tablespoonfuls onto Ragout; cover and allow to simmer for 10 to 12 minutes. Do not remove cover during steaming. Serve at once.

*If you use SELF-RISING FLOUR omit baking powder and salt.



ALL-IN-ONE CASSEROLE

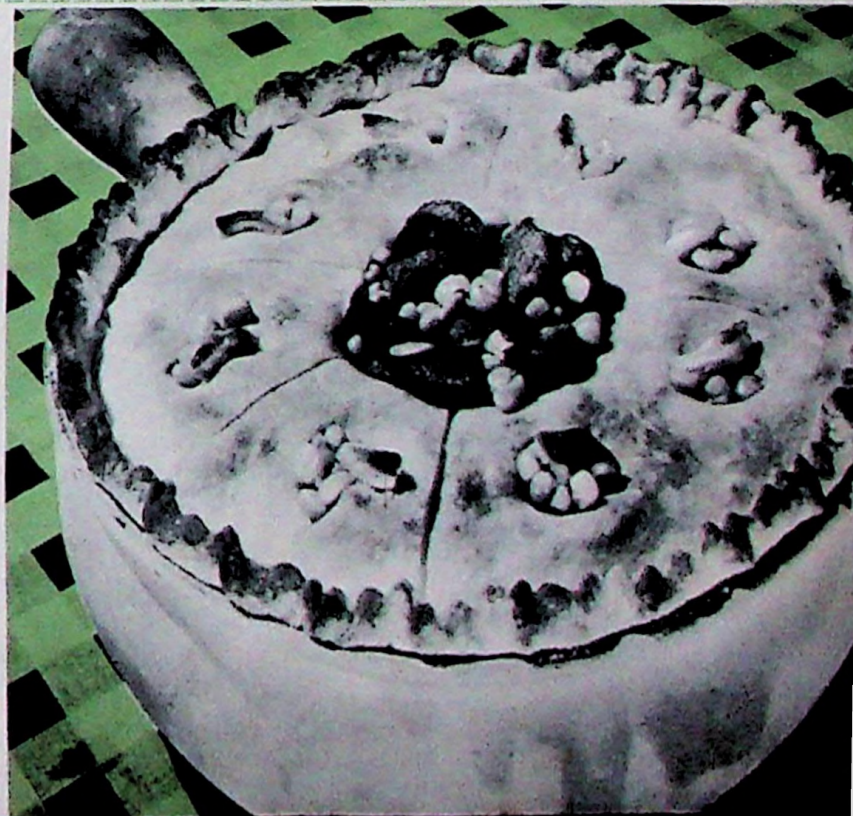
Serves 6

TEMPERATURE: 400° F.

TIME: 30 minutes

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|-----------------------------------|----------------------------|
| 2 cups canned corn (cream style) | ¼ cup shortening |
| 2 cups canned lima beans, drained | 1½ cups unsifted PILLSBURY |
| ½ cup catsup | PANCAKE FLOUR (Plain or |
| 2 tablespoons water | Buckwheat) |
| 6 frankfurters, cooked, skinned | ¼ teaspoon celery salt |
| and chopped | ½ cup milk |

1. Combine corn, lima beans, catsup, water and frankfurters and mix thoroughly. Turn into an 8½x2-inch casserole. 2. Cut shortening into flour and celery salt until mixture resembles coarse meal. 3. Add milk and mix until all flour is dampened. 4. Turn out on floured board; knead lightly to smooth surface. Roll or pat dough into 9-inch circle. 5. Place on top of casserole. Turn surplus edges under and press down with fork. Make several gashes in center to allow escape of steam. 6. Bake in a hot oven (400° F.) until crust is golden brown.



WHEN GRANDMOTHER SET steaming bowls of wheat before her little family for breakfast - wheat that had been run through her mill only once, then boiled and seasoned with salt - she didn't dream that she was feeding them vitamins and minerals - carbohydrates, fats and proteins, too. She only knew that somehow the family stayed well on the simple food she fed them. And it was a good thing, for many times before the snows melted in the spring to allow fresh supplies to come through to

the pioneer farm homes, wheat was all that was left after a long hard winter. Even then she would look anxiously at the children and pray for an early spring so the garden could be planted to provide greens and other fresh vegetables. She didn't know THEY were rich in vitamins and minerals, either, but she did recognize that they put color in the cheeks and sparkle to the eyes. But, if the children began to look too "peaked," she would get out her mother's recipe for Spring Laggin's, and dose them up.



Well, Grandmother, besides having natural good sense, was just plain lucky - lucky because the simple food she had to cook with HAPPENED to be chuck-full of nutrition. Now when she reads all the balanced recipes, vitamin charts and tables, she thinks back to the time she baked her first batch of bread from the new real white patent flour. How the children loved it - just like having cake every meal! Then when scientists discovered that in sifting out the coarser parts of the wheat, the flour lost some of its food value, everybody went right on eating lovely white bread anyway because they loved it so and wouldn't give it up. But then

the same scientists made the wonderful discovery that they could make these substances and put them right back into the flour without changing the taste at all. It was just the beginning. In a short time the scientists and millers and the government began to find out and do more and more about what they called scientific enrichment of flour and cereals - the most important discovery in milling in Grandmother's time and ours. Now Grandmother finds the words vitamins and minerals - thiamine, niacin, iron, riboflavin - rolling off her tongue as easily as capsicum and sassafras, and hyssop and calamus - her words of the days of long ago.



BACK IN HER pioneering days, when Grandmother was a young homemaker, how her eyes would have sparkled at the sight of this row of Pillsbury's foods, so distinctively and proudly packaged! Now she has come to accept them as one of today's greatest helps to busy housewives.

Often the children call and say: "Hi, Grandmother, can we come over for dinner? We're starved." No fear but that Grandmother will have plenty of delicious cookies, hot rolls, pies and cakes and other goodies ready and waiting for them, the very minute they arrive.

And opening a box of prepared pancake flour, for example—or a box of quick-cooking Pillsbury Enriched Farina—she remembers the days when she could not breathe easily until all of the children had tumbled out of the loft of the little claim house—so she could see that they all still had their scalps on.





Every time Grandmother, the homemaker of yesteryear, opened a barrel of "Pillsbury's Best" and dipped her flour scoop into its satin softness, she was thankful for the dependability and uniformity—for the freedom it represented. New methods of milling had brought her a long way from her little hand mill to the new, easier ways of cooking and baking. She found more time to take part in all the exciting and fast-moving events of the day.

Now modern women, living in an even more exciting and more swiftly moving age, feel the same thankfulness—the same sense of freedom—when this saving of effort in household duties leaves more time for the youngsters—more time for gardening and all the other calls for war work.

Pillsbury Mills, Inc., through its kitchens, laboratories and home service staff, helps to counsel American homemakers through a maze of wartime food regulations—rationing, point saving, food stretching—and through up-to-the-minute knowledge of vitamins, flour enrichment and better nutrition.

Pillsbury's Foods Education Department with its monthly food news letter, the "Fightin' Food Communique," and other publications, along with Pillsbury's expanded Home Service Department with its many services, are only a part of Pillsbury's investment in your future. Through these services everything that is new and better on the future frontiers of food and homemaking will be tried and proved, then directed and dedicated to womankind everywhere.

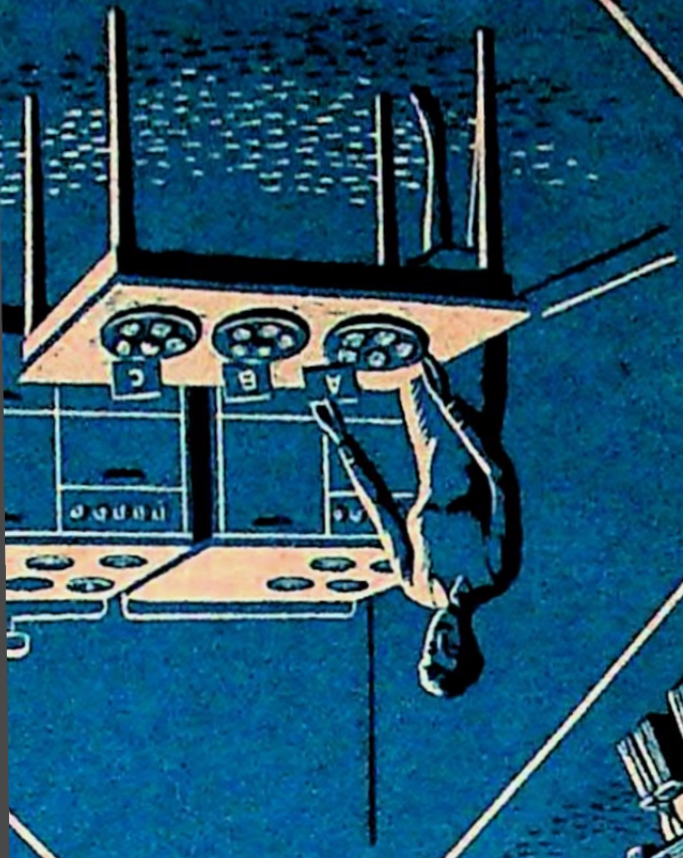
Of such pioneering is America made.

Ann Pillsbury

DIRECTOR
Pillsbury's Home Service Department
Minneapolis 2, Minnesota



Pressing Machines



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